

# DOMINE DE LA ROCHE BLEUE

## LA GUINGUETTE

Loire , France



<b>Availability</b>	Saq +12856228
<b>Human</b>	Sébastien Cornille
<b>Millésime</b>	2016
<b>Appellation</b>	Coteaux du Loir AOC
<b>Sols</b>	Flinty-clay Limestone
<b>Altitude Des Vignes</b>	80-100 meters above sea level
<b>Orientation</b>	South East
<b>Cépages</b>	80 % Pineau d'aunis 20 % Gamay
<b>Viticulture</b>	Organic with a biodynamic approach
<b>Palissage</b>	Double cordon de royat
<b>Pi/Hect</b>	5 500-6000 ft/ha
<b>HI/Hect</b>	30- 35 hl/ha
<b>Vendanges</b>	Hand harvested
<b>Vinification</b>	10-day semi-carbonic maceration of whole grains, end of alcoholic fermentation in oak barrels of 3 to 6 wines, malolactic fermentation in barrels, bottling without filtration or fining
<b>Levures</b>	Indigenous
<b>Élevage</b>	3 months 2/3 in barrels and 1/3 in tank
<b>Volume D'alcool</b>	12.5% alc./vol.
<b>Sulfites</b>	50 mg/l
<b>Sucre Résiduel</b>	0 g/l
<b>Acidité Totale</b>	4.5 g/l
<b>Color</b>	Very light garnet
<b>Degustation</b>	Raspberry nose with peppery finish. Silky and light on the palate with a progressive sweetness sensation towards crushed pepper and subtly tight tannins
<b>Temperature Of Service</b>	12-14°C